

Appetizers

FRESH CEVICHE	14
yellow ahi and avocado, chips	
GUACAMOLE, PICO, AND CHIPS	10
ROASTED TOMATO GAZPACHO	12
croutons, truffle oil	
"CHUPITO" CRISPY CALAMARI	15
Huancaína Sauce, yellow aji onions	
SAUTEED MUSSELS	19
with roasted garlic and guajillo peppers	
OCTOPUS AND SHRIMP COCKTAIL	16
patacones and grilled tomato marinade	
TUNA TARTARE	16
passion fruit "leche de tigre", wonton chips"	
VEGGIE SPRING ROLLS	10
Nouc Cham vietnamese sauce	

Main Dishes

PACIFIC SEAFOOD STEW	28
plantains, jazmin rice	
BACON, CHEDDAR & GRILLED ONION BURGER	20
chips or salad	
CRISPY FISH WRAP	17
huancaína sauce, avocado and tico slaw	
GARDEN SALAD	14
greens, marinated cherry tomatoes, carrots	
extras: Fish or Shrimp +12 Chicken +7	
SEARED "CATCH OF THE DAY"	28
roasted corn and coconut milk sauce, grilled veggies	
BLUE ZONE-PURPLE CORN FISH TACOS	16
slaw salad, roasted tomatillos and avocado sauce	
PORCINI AND SHITAKE MUSHROOM RISSOTTO	33
braised short rib	
GARLIC SHRIMP WITH STICKY RICE & SALAD	28
basil, arugula, and jalapeño oil	
CARIBBEAN CHICKEN	24
patacones and "rice and beans"	
SEAFOOD RICE	28
octopus, shrimp, fish	
STEAK FRITES	32
USDA Prime Skirt Steak	
OYSTER MUSHROOM AND CAPER TAGLIATELLE	18
extras: Fish or Shrimp +12 Chicken +7	

To the best of our ability, we source all of our products from local farmers and fishermen. Sentido Norte is vegetarian friendly and mostly gluten-free. All menu prices are in US\$ and include 13% vat and 10% service.

All options available for Room Service, \$5 additional charge